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(54) Title: PROCESS FOR PRODUCING A MODIFIED DAIRY PRODUCT

(57) Abstract: The invention provides a method of preparing or modifying a cheese or cheese-like product comprising mixing into a cheesemaking mixture or a product, a heat-killed ferment of an exopolysaccharide-producing-microorganism without separating the exopolysaccharide from the other components of the ferment. The invention also provides an analogous method for modifying a milk protein concentrate.

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